

## Onion Fritters.

Peel and run through a food chopper enough onions to make a pint of pulp; to this add a fourth of a pint of bread crumbs, a pinch of salt, the same of pepper, two well-beaten eggs and enough flour to make a very stiff batter. Fry by spoonfuls, in deep fat, until a golden brown. Onion lovers pronounce these "delicious."